

Rapid Cooling

Properly cooling food is essential to protect against foodborne illness. When a food is prepared or heated so that it becomes Potentially Hazardous, it must be rapidly cooled if not held at or above 135°F.

According to the California Food Safety Code §114002, *“Potentially Hazardous Food (PHF) shall be cooled rapidly from 135°F to 41°F or below within six hours and, during this time the decrease in temperature from 135°F to 70°F shall occur within two hours.”*

Rapid cooling of PHFs can be accomplished by using one of more of the following methods:

- Placing the food in shallow pans.
- Separating the food into smaller or thinner portions.
- Using rapid cooling equipment.
- Using containers that facilitate heat transfer.
- Adding ice as an ingredient.
- Using ice paddles.
- Inserting containers in an ice bath and stirring frequently.

All equipment must be approved for commercial use including ice paddles, metal pans, and other food contact surfaces. Food products are to be **discarded** if any of the **time and temperature parameters** are not met.

Shallow Metal Pans, Ice Baths & Ice Paddles

- Separate food into shallow metal pans. Do not fill more than 2 inches deep.
- Consider using ice bath to accelerate the cooling process.
- Use ice paddle when food is stored in a large pot for soup, sauce, or other liquid.
- Stir food frequently.
- Take temperatures every hour or more often as needed to ensure temperatures stay within time parameters.
- Once food reaches **70°F**, store uncovered in the refrigerator until cooled to **41°F**.
- Ensure food is always protected from contamination when uncovered.
- Cover food once it reaches **41°F**.



COOLING LOG

Instructions: Check temperatures at least every hour during the cooling cycle. The starting time is recorded when the food item is measured at 135°F. The foodservice manager will verify that staff is cooling food properly by monitoring the employees during the shift and reviewing and initialing this log daily. Be sure the appropriate correction action is taken when needed and logged.

Date	Food Item	Start Time 135°F	1 Hour	2 Hours	6 Hours	Corrective Action	Initials	Verified By
1/22	beef broth	2:20pm 135°F	75°F	61°F	40°F		AH	BH
1/22	beans	11:15am 135°F	115°F	96°F		discarded	AH	BH